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CHAMPAGNE  
MONMARTHE

Ludes



# Douceur de Bulles

DEMI - SEC

- Blending: 40% Pinot Noir, 40% Meunier and 20% Chardonnay
- Three different harvests are blended
- Malolactic fermentation
- Ageing during 2 years in our cellar
- Dosage: 35 g. of sugar per liter

**Visual aspect:** golden hue, beautiful bead, medium-thick bubbles.

**Nose:** some notes of plums.

**Palate:** ample, charming and powerful.

**Match with food:** delightful with a strawberry cake or a panacotta with red fruits.

**Comments:** a wine dessert that can be shared, a good start for wine amateurs.

**Available**

- 75 cl. bottle

Champagne MONMARTHE  
38, Rue Victor Hugo - 51500 LUDES  
Tél : 03.26.61.10.99

[champagne-monmarthe.com](http://champagne-monmarthe.com)